



## *To Begin Your Evening*

*Panfried Tiger Prawns, Baby Spinach, Chorizo Sausage  
in a Chilli, Coriander & Lime Butter, Charred Sour Dough Bread*

*Tossed Salad of Warm Clonakilty Black Pudding, Crisp Bacon Croutons,  
Caramelized Baby Apples, Toasted Walnuts,  
Wholegrain Mustard & Maple Dressing*

*Fresh Pickled Beetroot Carpaccio, Golden Boille  
Goats Cheese Bonbon, Dressed Rocket, Mango Salsa*

*Golden Baked Chicken, Wild Mushroom & Mascarpone Strudel  
Sprinkled with Mixed Seeds, Smoked Texan Cream Sauce*

*Chefs Homemade Soup of the Evening  
Served with Brown Bread or a Crispy Bread Roll*

*Whitford Creamy Seafood Chowder with Melba Olive Ciabatta*

*Fruit Platter of Watermelon, Pineapple, Blueberries & Strawberries  
Served with Natural Yogurt & Season Fruit Shot*



# *Main Event*

*Prime Grilled Irish 10oz Sirloin Steak Cooked to your liking, Roast Field Mushrooms & Crisp Bacon Pieces, Creamy Pepper & Cognac Sauce*

*Oven Baked Fillet of Cod inlaid with a Salmon & Shrimp Mousse Wrapped in a Nori Sea Weed, Roasted Red Pepper Sauce*

*Roasted Rack of Lamb with a Nut & Mint Crumb, Slow Braised Lamb Rissolle, Sweet Potato Puree, Rosemary Jus*

*Trio of Pork, Slow Braised Pork Belly, Pan-fried Medallion of Pork Fillet, Pulled Pork Spring Roll, Cauliflower Cheese Puree & a Red Wine Jus*

*Pan-fried Sea Bass with a Horseradish Yogurt on a Bed of Seared Greens, Pickled Cucumber Topped with Beetroot Crisp*

*24hr Slow Cooked Brisket with a Celeriac Puree, Sautéed Wild Mushrooms Finished with a Rich Bacon & Pickle Jus*

*Home Baked Vegetable, Olive, Sun Blushed Tomato & Mozzarella Puff Pastry Pie Served with a Hummus Dip, Drizzled with Red Pepper Pesto*

*Baked Fillet of Chicken Stuffed with Sausage Meat & Cranberry Stuffing Wrapped in Bacon Nestled on a Nutmeg Mash, Basil Café Au Lait*



# *Homemade Desserts*

*Blackforest Mille Feuille, Pastry Stacke  
infused with Cream & Finished with Glazed Cherries*

*Fluffy Pavlova Topped with Winter Fruit Compote*

*Double Chocolate Brownie Served with  
Irish Cream Liqueur Ice-Cream & Rich Chocolate Sauce*

*Traditional Bread & Butter Pudding  
Served with Custard & Ice-Cream*

*Boozy Chocolate Cream, Crushed Oreos with Baileys and Chocolate Sauce  
Layered Between Whipped Ice-Cream & Marble Chocolate Pieces*

***Freshly Brewed Tea & Coffee***

***€36.50 per person for 4 course***

